6/13/2004

DETAILS OF INSPECTION VIOLATIONS					
NO.	LOCATION	REF.	POINTS	CRITICAL DESCRI	PTION
1	MAIN GALLEY - HOT GALLEY	18	0	Yes	
PAN V	L TRAY OF RAW MEATBALLS WERE STORED IN UPRIGHT REACH-IN REFRIGEI VAS DIRECTLY ABOVE A COVERED CONTAINER OF SLICED AMERICAN CHEES SES AND PACKAGED PATE'.	_		-	
•	CORRECTED AND FOLLOW UP TRAINING CONDUCTED				
2	MAIN GALLEY - HOT GALLEY	28	0	No	
THRE	E OVEN RACKS WERE SET DIRECTLY ON THE DECK BESIDE THE COMBINATION	ON OVEN	l .		
•	CORRECTED				
3	MAIN GALLEY - PORT SIDE POTWASH	22	0	No	
	NG ACTIVE WASHING THE MOUNTED GAUGE FOR THE FINAL, HOT WATER SAI ER TEMPERATURE MEASURED 160°F.	NITIZING	, SINK REGIS	TERED ONLY 90 °F, WHIL	E THE
•	GAUGE WAS CHANGED				
4	FOOD SERVICE GENERAL	33	1	No	
	E WERE NUMEROUS AREAS IN ALL CATERING SPACES WHERE THE DECK TIL RECESSED.	ES WER	E CRACKED,	BROKEN, AND TILE GROU	JTING
•	CRACKED AND BROKEN TILES REPLACED AND GROUTING REDONE				
5	MAIN GALLEY - DISHWASH AREAS	21	1	No	
	ROUS LARGE SERVING TRAYS HAD PEELING SURFACE RUBBER AND SEVER CULT IN BOTH PORT AND STARBOARD SIDE DISHWASH AREAS.	E CHIPPI	NG OF THE E	DGES, MAKING CLEANIN	G
•	SERVICE TRAYS WERE DISGARDED AND REPACED				
6	MAIN GALLEY - HOT GALLEY STARBOARD	34	0	No	
A SLO	W WATER LEAK WAS NOTED FROM PIPE AND STEAM CONNECTIONS BELOW	AND DIR	ECTLY BEHIN	ID THE CENTER SOUP K	ETTLE.
•	REPAIRED				
7	CREW GALLEY - HOT GALLEY	21	1	No	
	FICULT TO CLEAN OPEN SEAM WAS PRESENT ALONG THE PERIMETER OF TH LES, MAKING CLEANING DIFFICULT.	E EXTER	IOR UNDERS	IDE PANEL OF THE TWO	TILTING
•	THE OPEN SEAM WAS REPAIRED				
8	PROVISIONS - BAKERY	20	0	No	
THE D		IS, AND (OTHER FOOD	-CONTACT AREAS ON TH	IE BELT
•	THE BELT WAS REPLACED	00	4	NI-	
9	POOL BAR, COVA CAFÉ, AND RENDEZ-VOUS	33	1	No AND DEED	
אוסוע	WARE RACKS WERE USED IN THE BARS AS DECK STANDS FOR STORING CAS	ES OF W	ATER, SODA,	AND BEEK.	
10	PROPER STAINLESS STEEL AND CABRO PALLETS ARE NOW USED COVA CAFÉ	29	0	Yes	
	E WAS NO HANDWASH STATION IN THE FRONT BAR, AND THE NEAREST STAT	_	-		CCACE
	UGH TWO DOORS (ONE OF WHICH WAS KEPT CLOSED DURING SERVICE).	TION WA	S IN THE PAIN	TRT AND REQUIRED FAS	SAGE
•	WE ARE IN COMMUNICATION WITH MIAMI OFFICE TO COMPLY WITH THIS	REQUIRE	EMENT		
11	PORT ICE CREAM STATION	33	1	No	
THE D	DECKING UNDERNEATH THE CABINET WAS SOILED.				
•	DECK CLEANED				
12	LIDO - POTWASH	29	0	Yes	

OLD GROUTING MATERIAL WAS FOUND WITHIN THE HANDWASH SINK IN THE POTWASH AREA.

• THE OLD GROUTING MATERIAL REMOVED 13 LIDO - POTWASH 22 No THE TESTED TEMPERATURE FOR THE SANITIZING SINK WAS 182°F WHILE THE GAUGE REGISTERED 192°F.

• THE GAUGE REPLACED

14 LIDO AFT BUFFET LINE 29 Yes

THE ONLY HANDWASH SINKS ARE LOCATED BEHIND AN INTERVENING DOOR.

WE ARE IN COMMUNICATION WITH MIAMI OFFICE TO COMPLY WITH THE REQUIREMENT.

15 LIDO GENERAL 33 1 No

SEVERAL STAINLESS STEEL BULKHEAD PANELS WERE LOOSE CAUSING GAPS BETWEEN THESE PANELS.

• ALL BULKHEAD PANELSINPECTED ANDFASTENED TO REMOVE GAPS

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MERCURY 6/13/2004 **DETAILS OF INSPECTION VIOLATIONS**

REF. POINTS CRITICAL DESCRIPTION NO. LOCATION 16 LIDO GRILL AFT PANTRY 20 0 No REFRIGERATION UNIT 134 HAS BEEN OUT OF ORDER FOR OVER TWO WEEKS.

REPAIRED

17 LIDO AFT GRILL 33 1 No

AN OPEN SEAM WAS NOTED BETWEEN THE STAINLESS STEEL FOUNDATION OF THE ROTISSERIE AND THE BULKHEAD PANEL.

REPAIRED

18 LIDO BUFFET PORT AND STARBOARD 21 No

THE LABELS ON THE ELECTROLUX THERMA UNIT WERE PEELING OFF.

• REPAIRED

19 LIDO HOT GALLEY 20 0 No

SLOTTED FASTENERS WERE NOTED ON THE INSIDE SURFACES OF THE JONI FOOD LINE KETTLE LID.

REPAIRED

20 CROSS CONNECTION CONTROL PROGRAM 80

No THE PRESSURE DIFFERENTIALS FOR THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES WERE NOT RECORDED.

• THE PRESSURE DIFFERENTIALS ARE NOW RECORDED

NOTE CORRECTIVE ACTION IN BLUE COLORED LETTERS